

## **Smoked paprika, lime & pecorino grilled corn on the cob**

Serves 4

Preparation: 10 minutes, plus 15 minutes soaking time

Cooking: 15 minutes

4 cobs of corn, husks on  
2 tablespoons olive oil  
1 tsp smoked paprika  
¼ tsp dried red chilli flakes  
½ tsp finely grated lime zest  
½ tsp sea salt  
¼ cup (25g) finely grated pecorino  
Butter, to brush  
Lime wedges, to serve

Soak corn cobs in a large bowl of cold water for 15 minutes. Meanwhile, combine the olive oil, paprika, chilli, lime and salt.

Remove corn from water and shake off excess. Pull husks back and carefully remove the silk layer inside (do not remove the husks). Brush corn kernels liberally with the oil mixture and sprinkle with a little cheese.

Preheat a barbeque char grill or char grill pan on a medium-high heat. Re-wrap corn in its husk, and secure ends with a piece of kitchen string. Grill corn, turning occasionally for 15 minutes, or until lightly charred. Remove string and husks, brush with a little melted butter. Serve with lime wedges.